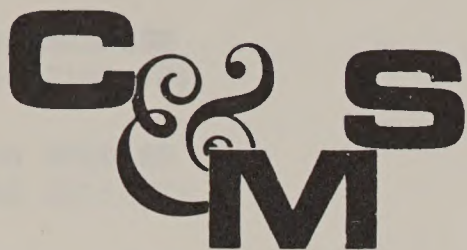


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Consumer Protection Programs

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*Removed
6/23/71/02*

UNITED STATES DEPARTMENT OF AGRICULTURE

McDavid DU 8-4026

Washington, July 16, 1970

Federal Meat Inspection Suspended at Ohio Processing Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection was suspended at G & W Food Product Corp., of Ohio, Route 2, Pemberville, Ohio, effective July 13.

USDA's Consumer and Marketing Service said that sanitation and facilities in the plant did not meet Federal requirements.

Officials said the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. Ohio State officials were advised of the Federal suspension.

Inspection service was suspended at the G & W plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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UNITED STATES DEPARTMENT OF AGRICULTURE

May DU 8-3285
McDavid DU 8-4026

Washington, July 22, 1970

Kansas City, Mo., Meat Firm Fined \$6,000 for False Inspection Application:

B & C Meat Co., Inc., 1119 East Twelfth St., Kansas City, Mo., was fined \$6,000 in Federal court July 17 for falsifying an application for Federal meat inspection, the U.S. Department of Agriculture announced today.

The fine was imposed by the U.S. District Court for the Western District of Missouri, after the firm pleaded guilty to falsifying an application made in 1968. Meat inspection officials of USDA's Consumer and Marketing Service had charged that the application failed to state the names of two individuals who were responsibly connected with the firm -- Carl Civella and John Cuezze, both of whom had past felony convictions.

The application was to have covered a B & C meat plant in Kansas City, Kansas.

The firm's plant in Kansas City, Mo., is not under Federal inspection.

Applications for Federal meat or poultry inspection service, officials said, must include the names of any officer, partner, director, or owner of 10 percent or more of the firm's stock, and any employees in a managerial or executive capacity. Inspection can be denied, under the law, to any firm whose officers or other responsibly connected employees have been convicted of a felony.

The Federal Meat Inspection Act requires that any meat plant operating across State lines or in foreign trade must be Federally inspected.

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, July 22, 1970

USDA Extends Time for Comments on Standards for Meat Patties:

The U.S. Department of Agriculture announced today an extension of time until Sept. 23 for public comment on its proposal to adopt composition and labeling standards for meat patties.

The original deadline for comments on the measure (press release USDA 1823-70) was July 17. The extension provides an additional sixty days for interested persons to state their views. USDA's Consumer and Marketing Service said the extension was made because of several requests for extra time.

The proposal, if adopted, would set specific standards of composition for Federally inspected meat patties and patty mixes, require informative labels on their containers, and give Federal, State and local regulatory officials better guidelines to help reduce deception in the sale of these products to consumers. It would help buyers know the specific ingredients in the patties and whether, for example, they contain water or an "extender" such as cereal. It would constitute an amendment to C&MS meat inspection regulations.

Two copies of any comment should be sent by Sept. 23 to the Hearing Clerk, Room 112-A, U.S. Department of Agriculture, Washington, D. C. 20250. All comments will be available for public review. The proposal was published in the June 17 Federal Register. Copies of this proposed amendment are available from the Consumer Protection Programs Services Staff, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D. C. 20250.

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285

McDavid DU 8-4026

Washington, July 23, 1970

USDA Finds Three States Have "Equal-To" Poultry Inspection Programs:

The U.S. Department of Agriculture today advised officials in three States -- California, New Mexico, South Carolina -- that their State poultry inspection systems are at least equal to Federal inspection under provisions of the Wholesome Poultry Products Act of 1968.

Two other States, Missouri and Washington, are expected to attain equal-to status as soon as some minor adjustments in State programs are completed and applications submitted, officials said.

Thirty other States and Puerto Rico are being given another year -- until Aug. 18, 1971 -- to establish poultry inspection systems equal to requirements of Federal law. They are: Alabama, Alaska, Arizona, Connecticut, Delaware, Florida, Hawaii, Illinois, Iowa, Kansas, Kentucky, Louisiana, Maryland, Massachusetts, Mississippi, Nebraska, Nevada, New Hampshire, New York, North Carolina, Ohio, Oklahoma, Pennsylvania, Puerto Rico, Rhode Island, Tennessee, Texas, Vermont, Virginia, Wisconsin, Wyoming.

Two of these States, Alaska and Delaware, have no intrastate poultry plants, officials said, but are continuing with plans to develop the laws and machinery necessary to carry out State inspection programs if the need should arise.

Joint Federal-State surveys of these States' systems, including laws, regulations, financing and staffing, as well as actual inspection, give USDA reason to believe they will have a fully operational system by the new deadline, covering all poultry slaughtering and processing plants doing business wholly within the State.

-more-

Officials in fifteen States have been notified that their intrastate poultry plants will be made subject to Federal inspection this year unless they show by Aug. that an adequate State inspection system will be operating within the next year. Most of these States requested Federal inspection or indicated they did not feel there was enough poultry business in their States to warrant establishing inspection systems.

The States are: Arkansas, Colorado, Georgia, Idaho, Indiana, Maine, Michigan, Minnesota, Montana, New Jersey, North Dakota, Oregon, South Dakota, Utah, West Virginia.

The Wholesome Poultry Products Act, signed Aug. 18, 1968, gave the States two years to establish poultry inspection systems, for plants operating wholly within States, that are at least equal to the Federal inspection system which covers plants operating in interstate or foreign commerce. The Act authorizes USDA to grant a State an additional year if the State shows significant progress toward meeting the requirements. In States that are granted such extensions, the USDA retains authority to move in to close plants that are a danger to public health. If progress in any State is not sufficient to qualify it for the one-year extension of time, the Act requires that USDA make all intrastate plants in the State subject to the Federal Poultry Products Inspection Act.

The Wholesome Poultry Products Act provides for Federal financial and technical assistance to the States to help them establish adequate inspection systems. USDA has been providing such assistance -- including half the cost of operations -- to 27 States under Federal-State cooperative poultry inspection agreements.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

CP NOTICE 41

ACTION BY: Regional Directors, Officers in Charge, Veterinary
Medical Officers and Food Inspectors

Procedures for Reporting Meat Rejections at Receiving Plants

The procedure outlined in CP Instruction 918-1 shall be followed regarding all shipments of meat rejected because of improper dressing techniques or contamination occurring at the originating plant.



L. H. Burkert
Acting Deputy Administrator
Consumer Protection Programs

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UNITED STATES DEPARTMENT OF AGRICULTURE



Consumer Protection Programs

Program Issuances
For The Period

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USDA Reports on Progress of State Meat,
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CFR AMENDMENT 70-23

Humanely Slaughtered Livestock - Identifi-
cation of Carcasses; Changes in Lists
of Establishments (F.R. Doc. 70-8649;
Filed, July 7, 1970; 8:50 a.m.)

CHANGE 36

✓ Manual of Meat Inspection Procedures *Dis. 6/25/71*

UNITED STATES DEPARTMENT OF AGRICULTURE

McDavid DU 8-4026

Washington, July 2, 1970

Federal Meat Inspection Reinstated at Arkansas Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection was reinstated at Nat Buring Packing Co., Wilson, Ark., effective July 2.

USDA's Consumer and Marketing Service said inspection service was reinstated after an examination disclosed that sanitation and facilities in the plant now meet Federal inspection requirements.

Inspection service had been suspended June 17 (press release USDA 1876-70), when the plant was found to be operating under unsanitary conditions, officials said.

The Federal Meat Inspection Act and regulations, under which the inspection program is administered, require that all meat and meat products shipped in interstate and foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

UNITED STATES DEPARTMENT OF AGRICULTURE

McDavid DU 8-4026

Washington, July 2, 1970

Federal Meat Inspection Suspended at Missouri Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection has been suspended at Supreme Meat Co., 314 South 21st Street, St. Louis, Mo., effective July 2.

USDA's Consumer and Marketing Service said that sanitation and facilities in the plant did not meet Federal requirements.

Officials said the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. Missouri State officials were advised of the Federal suspension and indicated they will cooperate fully.

Inspection service was suspended at the Supreme plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Filippone Du 8-7587
McDavid DU 8-4026

Washington, July 9, 1970

USDA Reports on Progress of State Meat, Poultry Inspection Programs:

Assistant Secretary of Agriculture Richard E. Lyng reported to the National Food Inspection Advisory Committee July 8 that he was pleased with the progress being made by most States in developing meat and poultry inspection programs.

"Especially when you consider where many of the States started from just a little over two years ago," he said, "the progress to date has been significant. A few States are still having some problems, but we are continuing to provide funds and other assistance to help them reach our common goal of a single standard of wholesomeness for all meat and poultry products in the United States."

The committee, made up of heads of State agencies responsible for meat and poultry inspection programs, meets regularly with USDA to coordinate Federal-State cooperative activities in the inspection of meat and poultry.

The Wholesome Poultry Products Act, signed Aug. 18, 1968, requires that States develop poultry inspection programs at least equal to the Federal program by Aug. 18, 1970, with provision for an additional year for States making significant progress. The Wholesome Meat Act, signed Dec. 15, 1967, provided that the States develop meat inspection programs at least equal to the Federal program by Dec. 15, 1969, with an additional year for States making progress. On Dec. 15, 1969, USDA certified three States as having programs equal to the Federal program, granted the extra year to 46 States, and announced that Federal inspection would be required for all intrastate plants in one State.

-more-

Also discussed at today's meeting were: pending legislation which would exempt from inspection custom slaughterers and processors who also buy and sell meat; a proposed amendment to meat inspection regulations defining a retail store; and procedures to be followed in States designated as not having inspection programs equal to the Federal programs by the appropriate deadlines.

Next meeting of the committee is scheduled for Nov. 18.

USDA 2077-70

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UNITED STATES DEPARTMENT OF AGRICULTURE

David DU 8-4026

Washington, July 9, 1970

Federal Meat Inspection Reinstated at Missouri Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection was reinstated at Supreme Meat Co., 314 South 21st Street, St. Louis, Mo., effective July 8.

USDA's Consumer and Marketing Service said inspection service was reinstated after an examination disclosed that sanitation and facilities in the plant now meet Federal inspection requirements.

Inspection service had been suspended July 2 (press release USDA 2038-70), when the plant was found to be operating under unsanitary conditions, officials said.

The Federal Meat Inspection Act and regulations, under which the inspection program is administered, require that all meat and meat products shipped in interstate and foreign commerce be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

Revised July 1950 (Revised July 1950)

Several investigations have been conducted at this plant since its opening in 1948.

The U.S. Department of Agriculture has been conducting research at this plant since its opening.

and the results of these investigations are being reported to the public.

Investigations have been conducted at this plant since its opening in 1948.

USDA's research and development work has been directed toward the development of new methods.

After an examination of the plant and its facilities, the following conclusions were reached:

that the plant is well equipped for the conduct of research.

Investigation services have been conducted July 2 (see report W-20-50).

When the plant was found to be operating under satisfactory conditions, the following conclusions were reached:

The Federal Meat Inspection Act and regulations, under which the inspection

system is maintained, require that all meat and meat products shipped in

containers and labels be inspected before and after shipment, and that

meat and facilities be operated under sanitary conditions.

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

DEPARTMENT OF AGRICULTURE

Consumer and Marketing Service

HUMANELY SLAUGHTERED LIVESTOCK

Identification of Carcasses; Changes in Lists of Establishments

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the lists (35 F.R. 2895, 4976, 5594, 7457, and 9221) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock are hereby amended.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely.

| Name of establishment | Establishment No. | Cattle | Calves | Sheep | Goats | Swine | Horses | Mules |
|---|-------------------|--------|--------|-------|-------|-------|--------|-------|
| Pioneer Packing Co. | 372 | | | | | (*) | | |
| Steinbacher Packing Co. | 597 | | (*) | (*) | (*) | | | |
| Wagner Provision Co. | 2770 | (*) | (*) | | | | | |
| Caroline Abattoir, Inc. | 7404 | (*) | (*) | | | (*) | | |
| Abercrombie Meat Processing Co. | 7601 | (*) | (*) | | | (*) | | |
| Goldades Butcher Shop. | 7606 | (*) | | | | (*) | | |
| Hillside Meat Co. | 7642 | (*) | | | | (*) | | |
| New establishments reported: 7. | | | | | | | | |
| Memphis Butchers Association, Inc. | 488 | | (*) | | | | | |
| Pivte Packing Co. | 550 | | | | | (*) | | |
| Maple Brook Packing House. | 5301 | | | (*) | | | | |
| Species added: 3. | | | | | | | | |

Done at Washington, D.C., on July 1, 1970.

H. M. STEINMETZ,
Acting Deputy Administrator,
Consumer Protection.

[F.R. Doc. 70-8649; Filed, July 7, 1970; 8:50 a.m.]

